

Rustenberg Stellenbosch 1998

Voluptuous cassis fruit, and a firm ripe tannin structure with elegant aromas of violets and black cherries, with overtones of sandalwood and leather.

variety : Cabernet Sauvignon | 79% Cabernet Sauvignon, 21% Merlot

winery : Rustenberg Wines

winemaker : Rod Easthope

wine of origin : Coastal

analysis : **alc** : 12.57 % vol **rs** : 1.4 g/l **pH** : 3.75 **ta** : 6.3 g/l

type : Red **style** : Dry **wooded**

pack : Bottle

4 stars John Platter Wine Guide 2001.

ageing : Enjoy over the next 10 to 12 years.

in the vineyard : Situation: South West Slopes of the Simonsberg

Altitude: 250-300m

Distance from sea: 25km

Soil Type: Decomposed granite (Hutton)

Rootstock: Richter 99 + 110

Age of the vines: 8-16 years

Trellising: All vertically shoot positioned

Pruning: All 2 node spur pruning

about the harvest: The grapes were harvested in March 1998.

Yield: 6.5 tons/hectare average

in the cellar : Closed tank fermentation with regular oxidative pump-overs. Malolactic fermentation in oak. Regular racking, no filtration. 20 months barrel maturation. (All French oak 50%new) The wine was bottled on 17 January 2000.

